



GINGEMBRE GINGER

NATURAL AROMAS



WHY IS IT UNIQUE?

EXPERTISE

An exclusive recipe combining traditional methods and innovations to create truly distinct flavours.

Our Liqueur Master is the guardian of the secrets passed on from generation to generation

NATURALITY

No colouring, no additives and no preservatives.
Natural aromas.
Natural flavourings.

FRENCHNESS

Marie Brizard® Ginger Liqueur has been inspired by the Maison's expertise since 1755.

Maison Marie Brizard®, which was already serving its liqueurs at the court of king Louis XV, has been sharing **French art de vivre** throughout the world for 270 years. It belongs to the heritage of France and is part of the very small circle of the oldest French companies still in activity.

Marie Brizard® Ginger Liqueur is characterized by the delectable spicy notes of fresh ginger.

WHAT IS THE SECRET TO HOW IT'S MADE ?

◇ A perfect combination of quality ingredients including **natural ginger flavouring*** and **other naturals flavouring**.

◇ Our Liqueur Master has used the Maison's **ancestral heritage** to research and combine the **best ingredients** from all over the world, and created this **aromatic, intense and harmonious liqueur**.

INGREDIENT SELECTION

NATURAL GINGER FLAVOURING



BLENDING

ATER

NEUTRAL ALCOHOL

SUGAR

NATURAL FLAVOURINGS

PLAIN CARAMEL

15%
alc.vol



70cl

HOW TO ENJOY IT ?

Our Ginger liqueur can be enjoyed in cocktails and also straight over ice

TASTE OUR FAVORITE: MULE MOSA

45ml orange juice
15ml Marie Brizard® Ginger liqueur
120 ml brut champagne or sparkling wine

TROPICAL TWIST: INDOCHINE

50ml Sobieski vodka
30ml Marie Brizard® Ginger liqueur
22,5ml pineapple juice



FOR A POWERFUL COCKTAIL: CHINA BEACH

40ml Sobieski vodka
20ml Marie Brizard® Ginger liqueur
50ml cranberry juice



BONUS

Marie Brizard® Ginger liqueur is perfect to make your own gingerbread!

DID YOU KNOW ?

IS GINGER ORIGINALLY FROM TROPICAL REGIONS?

TRUE

The Ginger plant originates from the tropical forests of Southeast Asia, where it has been cultivated and used for over 5,000 years. It thrives in warm and humid climates, and wild ginger varieties can still be found in regions like India, southern China, and Indonesia.

IS OUR RECIPE SPICY?

TRUE

We believe a great ginger liqueur should capture the plant's natural spiciness. That's why we use natural flavoring to stay as close as possible to the essence of the root.

